

# Raspberry and Rosemary Grilled Alberta Lamb Skewers



Serves 4 appetizer  
Serves 8 main course

## Ingredients:

1 lb. cubed Alberta lamb from loin or leg  
2 Tbsp raspberry vinegar  
1 Tbsp Dijon mustard  
1 Tbsp soy sauce  
2 tsp. minced fresh rosemary  
1 clove garlic, minced  
1 tsp. olive oil  
Salt & fresh ground pepper to taste

## Method:

Thread 4 oz. of lamb onto end of bamboo skewers (makes 8).  
Arrange in a shallow dish.  
Whisk together the vinegar, mustard, soy sauce, rosemary, oil and garlic. Pour over skewers and turn to coat well. Cover and marinate in the refrigerator for at least 2 hours, turning occasionally.  
Discard marinade, place lamb kabobs on a lightly greased grill over medium high heat; cook for about 5 minutes per side for medium rare or to desired doneness. Transfer to platter, tent with foil and rest for 5 minutes before serving.

Recipe courtesy of Chef Phil Joy

Your Notes



You've got **GREAT** taste!

[www.AlbertaLamb.ca](http://www.AlbertaLamb.ca)